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## LIST OF PATENTS AND PUBLICATIONS FOR APPLICANT'S INFORMATION DISCLOSURE STATEMENT

ATTY. DOCKET NO.: 300466-P0004  
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APPLICANT(S): Jae Hoon Kim, et al.

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## U.S. PATENT DOCUMENTS

*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	INT'L CLASS	SUB- CLASS	FILING DATE (If Appropriate)
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## FOREIGN PATENT DOCUMENTS

DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB- CLASS	TRANSLATION (YES) (NO)
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## OTHER ART (Including Author, Title, Date, Pertinent Pages, Etc.)

27	AC	<u>Summary of Monday, October 28, 2002 Session Exposure and Biomarkers Working Group, pp. 1-14</u>				
	AD	<u>Exposure and Biomarkers White Paper, October 8, 2004, pp. 1-15</u>				
	AE	<u>Report of the Analytical Methods Working Group, October 29 &amp; 30, 2002, pp. 1-16</u>				
	AF	<u>Food Safety Consultations, Health Implications of Acrylamide in Food, June 25-27, 2002, pp. 1-35</u>				
	AG	<u>Federal Register, Rules and Regulations, June 25, 2002, Vol. 67, No. 122</u>				
	AH	<u>Nature, Acrylamide from Maillard reaction products, October 3, 2002, Vol. 419, pp. 449-450</u>				
27	AI	<u>Nature, Acrylamide is formed in the Maillard reaction, October 3, 2002, Vol. 419, pp. 448-449</u>				

- LT | AJ Method 8316, Acrylamide, Acrylonitrile and Acrolein by High Performance Liquid Chromatography (HPLC), September 1994, pp. 1-7
- AK Method 8032A, Acrylamide by Gas Chromatography, December 1996, pp. 1-14
- AL Food Standards Agency, UK Results from Central Science Laboratory, October 31, 2002, pp. 1
- AM JIFSAN/NCFST Acrylamide in Food Workshop White Paper for Working Group 5: Risk Communication, October 28-30, 2002, pp. 1-8
- AN Food Standards Agency, Summary of Known Activity on Acrylamide in Food, October 31, 2002, pp. 1-15
- AO Acrylamide Analytical Methods Working Group Backgrounder, pp. 1-2
- AP J. Stephen Elmore & Donald S. Mottram, Compilation of free amino acid data for various food raw materials, showing the relative contributions of asparagine, glutamine, aspartic acid and glutamic acid to the free amino acid composition., October 2002, pp. 1-3
- AQ NRC Nestle' Research Center, Mechanism(s) of Formation of Acrylamide in Foods, June 12, 2002, pp.1-8
- AR Don Mottram and Bronek Wedzicha, Suggested mechanism for the formation of acrylamide in foods, pp. 1-19
- LT | AS Prepared for JIFSAN/NCFST Workshop on Acrylamide in Food Toxicology and Metabolic Consequences Working Group, Overview of Acrylamide Toxicity and Metabolism, October 2002, pp. 1-35

EXAMINER

DATE CONSIDERED

Lien Tsau

9/18/05

\* EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant(s).